

Fritos Chili Pie

Ingredients

1/2 Onion
1 lb Ground Beef
1/2 t Salt
1 clv Garlic (minced)
1/4 c Tomato Paste
1/4 c Beef Broth
1/2 t Cumin
1/8 t Cayenne
1 c Cheddar Cheese (shredded)
2 T Olive Oil
1 Frito Bag (large)

Instructions

1. In a medium saucepan, set over medium heat, pour olive oil. When the oil is hot, drop in the onions and cook until they're translucent, about 5 minutes. Add the ground beef, salt, garlic and mix until the meat has browned, about 5 minutes.

2. Add the tomato paste, beef broth, cumin and cayenne. Mix and cook for an additional minute or so. Turn the heat to low and cover the pot to keep warm while you prepare the rest of the ingredients.

3. Place a small pile of Fritos into each bowl. Scoop about a 1/2 cup of chili on top of the Fritos. Top with a handful of cheese and a sprinkling of white onion. Repeat with the remaining bowls, serve immediately.